



**Technical Datasheet**  
**CHERRY**  
(updated 20/7/2022)

GLACES  
**Triomphe**  
À L'ITALIENNE

## Description

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Soft serve cream.

Physical characteristics :

- pH : 6.65 – 6.85
- Dry extract : 30 %

Organoleptical characteristics :

- Liquid texture
- Colour and taste : Flavour characteristics

## Dimensions

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Gross weight : 4.6 kg  
Net weight : 4.5 kg  
Defaults : + or - 3 %

## Composition

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**Ingredients :**

Water, sugar, Morello cherry puree (14 %), **milk proteins**, glucose syrup, flavour, colouring agents : E122 ( may have an adverse effect on activity and attention in children), E132.

**Additives : stabilisers and emulsifiers : E415**

**Origin of the finished product : France**

**Allergens : milk, possible traces of shelled fruits**

## Conservation

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Shelf life : 3 years  
Shelf life when opened : 48 hours between + 1 and 4° C maxi  
Storage temperature : ambient temperature  
Delivery temperature : more than 1°C

## Directions for use

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This cream is ready for use and especially made for soft serve machines.

Shake the pouch, tear the upper corner and pour the product into the tank of the machine.



## Packaging

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2 pouches per box  
81 boxes per pallet/ 9 layers of 9 boxes  
162 pouches per pallet

## Microbiological specifications

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Sterile product without microbial germs.

- Salmonella / 25 g : absent
- Coagulase positive staphylococci / 1 g < 100
- Coliforms 30° / 1 g < 1000
- Aerobic micro-organisms 30° / 1 g < 10
- Listeria monocytogenes : absent

## Nutrition facts

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- Proteins : 0.47g/100g
- Carbohydrates : 27.72g/100g
- Fat : 0.57g/100g
- Energy : 500.3 kj/100g